

EMILIO HIDALGO

JEREZ



PRODUCER PROFILE

Estate owned by: The Hidalgo family
Winemaker: Manuel Jesus Nieves
Estate founded: 1874
Region: DO Jerez
Country: Spain

Hidalgo Pedro Ximenez N/V

WINE DESCRIPTION

Made from 100% Pedro Ximénez (PX) grapes that were sun-dried immediately after harvest to concentrate the sugar levels. Stored in barrels in a special open air porch just outside the bodega, the Hidalgo Pedro Ximenez is another example of a special, unique bottling that reflects the true terroir of its bodega. Sweet, but never cloying, this PX is classic and sophisticated.

TASTING NOTES

Aromas of maple, raisins and chocolate make this the ultimate after-dinner drink. Rich, sweet and mouth-filling yet true to the elegant, refined style that marks all Hidalgo wines.

FOOD PAIRING

Drink with blue veined cheeses and experience a classic pairing.

VINEYARD & PRODUCTION INFO

Vineyard name:	Jerez de la Frontera
Soil composition:	Chalk and sand
Training method:	Guyot/Gobelet
Elevation:	185 feet
Vines/acre:	1,200
Yield/acre:	1.8 tons
Exposure:	Varied
Year vineyard planted:	1974; 2003
Harvest time:	August-September

WINEMAKING & AGING

Varietal composition:	100% Pedro Ximénez
Type of aging container:	Barrels
Size of aging container:	500 L
Age of aging container:	Average 80-100 years old
Type of oak:	American oak
Length of aging before bottling:	Until ordered
Length of bottle aging:	Pure Barrel Aging

ANALYTICAL DATA

Alcohol:	15%
pH level:	4.23
Residual sugar:	427 g/L
Acidity:	3.6 g/L
Dry extract:	443 g/L